

## NOTICE TO APPLICANTS FOR A LICENSE TO MANUFACTURE AND/OR DISTRIBUTE FOOD AT WHOLESALE FROM A RESIDENTIAL KITCHEN

It is important that applicants for a license to manufacture and/or distribute food at

wholesale from a Residential Kitchen remember the following:

You Must:

- Meet the relevant requirements of 105 CMR 500.000: Good Manufacturing Practices
- Meet the requirements of 105 CMR 520.000: Labeling
- Manufacture and/or distribute *only* non-potentially hazardous foods, e.g. cakes, breads, brownies, etc. and foods that do not require refrigeration.
- Manufacture all products in your home's kitchen
- Employ only family members

You May Not Manufacture:

- Low-acid foods packaged in hermetically sealed containers
- Modified atmosphere packaged foods
- Acidified foods
- Dairy, seafood, meat or poultry products
- Any potentially hazardous foods (phf's)

Remember:

- A potentially hazardous food is defined as:

Any food or ingredient, natural or synthetic, in a form capable of supporting (1) the rapid and progressive growth of infectious or toxigenic microorganisms or (2) the slower growth of *C. botulism*. Included are any foods of animal origin, either raw or heat treated, and any foods of plant origin which have been heat treated and raw seed sprouts.

(3) excluded are the following:

- (a) air dried hard boiled eggs with shells intact;
- (b) foods with a water activity (aw) value of 0.85 or less;
- (c) foods with a hydrogen concentration (pH) level of 4.6 or below;
- (d) foods in unopened hermetically sealed containers, which have been commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution; and,
- (e) foods for which laboratory evidence (acceptable to the Department) demonstrates that rapid and progressive growth of infectious and toxigenic microorganisms or the slower growth of *C. botulism* cannot occur.

